

# HERB & BITTER

## Public House



## HAPPY HOUR

4PM TO 6PM THURS THRU SUN

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### SNACKS

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TRUFFLE FRIES AND AIOLI ♦	6
STEAK TOAST <i>(by the piece)</i> ♦ Filet mignon, duxelles, truffle, arugula, toast point.	10
CACIO E PEPE ♦ Fresh black pepper and garlic, Romano cheese, linguini, gratin	8

♦ not made to-go.

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### HAPPY HOUR DRINKS

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ALL DRAFTS	5
ALL GLASS WINE	7
BOILERMAKER	9
coors banquet tall boy and choice of 50/50 or well shot for additional \$2	

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## HAPPY HOUR COCKTAILS

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### THURSDAY

PAN AMERICAN CLIPPER 12  
applejack, lime, grenadine, absinthe - shaken, served up

### FRIDAY

TOM COLLINS 12  
gin, lemon, soda - shaken, served tall with soda

### SATURDAY

DARK N STORMY 12  
gosling's rum, fresh lime, sweetened ginger juice, soda

### SUNDAY

TALENT SCOUT 12  
bourbon, curaçao, angostura - stirred down on rocks

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## 50/50's

STRAGHETTI - strega, cappelletti 6

*a house favorite pioneered by brad parsons for the revered book, amaro, the shot brings bright herbal notes of honey, fennel, bitter grapefruit, and rosemary*

MALORI - h&b barrel aged malort, pandan-infused campari 6

*bitter, floral, and medicinal - a true bartender's handshake.. just know what you're agreeing towards*

CORRETTO - zucca rabarbaro/cold brew concentrate 6

*cold brew "corrected" with a shot of amaro, bold, slightly sweet, and sure to keep you going*

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# HERB & BITTER

## Public House

### DINNER

#### SNACK

SPICY/SWEET MIXED OLIVES	7
WARM FOCACCIA, OLIVE OIL & BALSAMIC	6
CRISPY TRUFFLE FRIES truffle salt, roasted garlic aioli	8
ROASTED HEIRLOOM BABY CARROTS charred leek relish, honey whipped ricotta, slivered almonds	10
PAN SEARED ASPARAGUS SPEARS local foraged lobster mushrooms, washington truffle, sherry cream	12
SOUTHERN FRIED CHICKEN WINGS buttermilk fried drumettes, simple slaw, rosemary cornbread	14
CARPACCIO ♦ ahi tuna, citrus supremes, red radish, black sesame oil, ponzu vinaigrette	16
CHARCUTERIE PLATE chef's selection of various cheeses and cured meats	24

#### SWEET

TIRAMISU <i>(serves two, perfect for sharing)</i> lady fingers dipped in espresso, kahlua, mascarpone and cream	12
FERNET BRANCA BITTER CHOCOLATE TORTE local fresh strawberry, strawberry sauce, strawberry dust	16

#### SALAD

GREEN arugula, watercress, white grapes, cucumber, sliced pear, grappa vinaigrette	12
PICKLED GOLD AND ROASTED RED BEETS arugula, pickled fennel, dijon vinaigrette, candied pistachio	14
CAPRESE burrata, heirloom tomatoes, balsamic caviar, torn basil	14

#### MAIN

NA\$HVILLE HOT FLOWER country fried cauliflower, guajillo pepper hot sauce, white bread, house pickle	20
YAM RISOTTO WITH GRILLED PORTOBELLA asparagus, pine nuts	22
BRAISED SHORT RIB ♦ house made ricotta gnocchi, root vegetable purée	32
SEARED SEA SCALLOPS ♦ lemon risotto, sautéed pea vine, slivered marcona almond and cherry gremolata	30
10 OZ HAND CUT NY STRIP STEAK herb roasted fingerling potatoes, bacon fried brussels sprouts, pomegranate agrodolce	30

♦ not made to-go.



parties of 6 or more are subject to a 20% gratuity.  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



# FROM THE BAR

HAPPY HOUR

4PM to 6PM thursday thru sunday

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## HOUSE COCKTAILS

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### HONEY BUNCHES O' ESPRESSO MARTINI

18

honey bunches cereal milk-washed vodka, vivace cold brew concentrate, honey,  
italian coffee liqueur

*it is watching cartoons on a saturday morning and enjoying your coffee and cereal... but with  
booze - shaken and served up*

### AMARO FIX

15

rotating amaro, lemon, sirop

*giving a stage for bitterness to sing a bright symphony - complex, and slammable - shaken and  
served down on crushed ice*

### LATE NIGHT REVIVER

15

gin, fernet branca, ginger, lime, soda

*a fernet-spiked london buck, sure to revive the night into a rosy juncture - shaken and served tall*

### HAVITOL SPRITZ

16

a rotating blend of unique aperitivo vermouths, bubbles

*a variant off the classic spritz. have it all! - served on cubed ice*

### BELLSHIRE OLD FASHIONED

16

rye, cognac, benedictine, honey, absinthe, peychaud's bitters

*somewhere in limbo between your favorite steady-sippers, this old fashioned riff holds roots in the  
classic monte carlo and beekeeper - stirred and served down on rocks*

### EARLY SUMMER

17

japanese gin, lychee shochu, pandan-infused campari

*named after the beloved japanese film, this spring negroni enjoys much more floral bitterness, and  
thankfully, much less drama - stirred and served down on large rock*



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# HOUSE COCKTAILS

(CONTINUED)

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## TWO FINGER POINT

16

bourbon, apple brandy, cynar, cap corse rouge, crème de pêche, tarragon  
pastis

*a black manhattan meeting summertime warmth - bold and complex, with playful peach under-  
tones.*

*- stirred and served up*

## KAMPAI

16

japanese whiskey, gran classico bitter, pedro ximenez sherry, orange bitters,  
xocolatl mole bitters

*smoky, deep, and bold, this old fashioned give soothing notes of tobacco and bitter raisin*

*- stirred and served down on rocks*

## DAVANTI E DIETRO

15

cappelletti, braulio, frothy orange and pineapple, sea salt

*a nod to the famous garibaldi, this tropical leaning aperitivo taunts its rich pnw pine notes with  
frothy tropical citrus - shaken and served tall*

## BUCKET LIST

16

rum, campari, concord grape, lemon, amaretto, sea salt, black walnut bitters

*it's fruity? it's bitter? it's refreshing? go ahead and check it off of your bucket list - shaken and served  
down on large rock*

## GHOSTS OF THE GREAT HIGHWAY

14/ happy hour 11

A rotating milk punch utilizing mystery batches from bar managers past

*- served down on large rock*

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## TOP SHELF COCKTAILS

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### QUEEN ANNE

21

ph barrel aged gin, pear brandy, amaro nonino, fino sherry, maraschino, orange bitters

*a gin take on the classic blue collar, this oaky, savory, and bitter martini is an adventure over wasted days - stirred and served up*

### ATWATER

35

ph barrel aged rum, ph barrel aged armagnac, 1960's fernet branca, demerara  
*made from wandering the streets of montreal's atwater district with an extreme craving for a toronto  
- stirred and served down on large rock*

### VINTAGE NEGRONI

75

1980's gordon's gin, 1970's campari, cocchi di torino  
*have it dusty! - stirred and served down on large rock, or up; as preferred*

### VINTAGE MONTE CARLO

55

willett 4 year rye, 1960's benedictine, angostura  
*fine art of mixing drinks, david a. embury, 1948 - stirred and served down on large rock*



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## FLIGHTS

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### BARTENDER'S CHOICE

20

*our bar team has put together this flight representing their current favorites.*

amargo vallet  
hidalgo, mex

sfumato rabarbaro  
by cappalletti  
trentino, italy

brucato amaro  
orchard  
san francisco, ca

### APERITIVO FLIGHT

17

*light, citrus forward concoctions made in the aperitif-style.*

rinomato  
asti, piedmont

select pilla aperitvo  
venice, italy

breckenridge bitter  
breckenridge, co

### FERNET

17

*members of this "digestif" sub- category are typically bitter, pungent and herbaceous.*

r. jelinek fernet  
czech republic

fernet lario  
highside distilling  
bainbridge island, wa

faccia brutto fernet pianta  
brooklyn, ny

### OUTSIDER AGAVE

22

*these spirits are unique and not recognized as mezcal, per se. they fall into unique categories outside the vantage point of government restrictions.*

puntagave raicilla  
jalisco montaña, mex

seleccion 1414  
jalisco arandas, mex

sotol por siempre  
chihuahua, mex

### A SURVEY OF RUM

20

*we've selected spirits that have a common characteristic-they all utilize distilled sugar cane, yet the flavors are vastly different. trust us.*

boukman rhum  
cap haïtien, haïti

royal jamaican  
blackstrap  
st. catherine's town,  
jamaica

uruapan charanda blanco  
rum  
uruapan, michoacán



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## SPIRIT FREE

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### NO-MERICANO

12

pathfinder n/a amaro, sanbitter, soda

*a refreshing, non-alcoholic riff on the italian americano. all the flavor, non of the regret.*

### CAMELLIA OLD FASHIONED

14

pathfinder, kentucky 74, honey syrup, black walnut, lemon bitters

*a bold and bitter sipper with earthy notes of black tea - served down on rocks*

### KITTY HIGHBALL

14

grüvi dry red, fresh lime, sweetened ginger juice, soda

*a non-alcoholic representation of the well beloved and lesser known classic of the same name,  
w.c. whitfield "here's how" c. 1941 - served tall with soda*

### SPIRITED AWAY

14

pathfinder, coconut water, fresh lime, orgeat, orange oil, nutmeg

*a delicious combination of bitter, sweet, and sour - taking cues off the bitter mai tai - served down  
on crushed ice*

### LOSSLESS FIX

14

nll "gin", wilderton lustre, fresh lemon, cucumber

*light, crisp, and a guaranteed refresher, a one way ticket to the patio - served down on rocks*

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mineral water	12oz/25.3 oz		3/6
san pellegrino sanbitter	100ml		4
ginger beer			4
lurisia, il nostro chinotto soda	9.3oz		6
clasterhauer	12oz bottle	germany	6
athletic brewing co. - free wave n/a hazy	12oz can	ca	6

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## BEER



### TAP

schilling - emerald city blackberry pear hard cider	wa	12oz	7
silver city - alive and amplified ipa	wa	12oz	7
dru bru - amber lager german-style vienna lager	wa	12oz	7
fair isle brewing - harlen farmhouse ale saison	wa	10oz	7
georgetown brewing co. - roger's bohemian / czech pilsner	wa	12oz	7
rogue ales & spirits - honey kölsch	or	14oz	8
holy mountain brewing - garden of light hopped saison	wa	12oz	7
georgetown brewing co. - 9lb porter	wa	12oz	8
iron horse brewery- timothy hay-z hazy ipa	wa	12oz	7
brouwerij verhaeghe - duchesse de bourgogne sour - flanders red ale	belgium	10oz	7
holy mountain brewing - demonteller farmhouse ale saison	wa	10oz	7
black raven - grandfather raven imperial stout	wa	10oz	9
crucible brewing - blood orange smith & weizen hefeweizen	wa	12oz	7
fair isle brewing - baker farmhouse ale - grisette	wa	10oz	7

### CANS

coors banquet	pa	16oz can	4
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# VINO



## WHITE

trexidura blend, bodega viñedos - finca viñoa <i>ribeiro, spain</i>	2019	13/52
albariño, nortico - alvarinho <i>minho, portugal</i>	2021	13/52

## RED

malbec, bodegas cantena zapata - la consulta mendoza <i>argentina</i>	2018	14/56
sangiovese, altesino - toscana rosso <i>toscana, italy</i>	2020	14/56
gamay, jean françois mérieau - le bois jacou <i>touraine, france</i>	2020	12/48

## ORANGE WINE

chenin blanc/pinot gris, field recordings - skins <i>central coast, ca</i>	2020	12/48
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## ROSÉ

žametna črnina, grape abduction - awesome mix #2 <i>štajerska-slovenia</i>	2021	13/52
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## SPARKLING

prosecco brut - glera bosco di gica <i>veneto, italy</i>	2021	11/38
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